

STARTERS from our Kitchen

Avocado, tomato and onion salad	12,50
Goat Cheese Salad with our special dressing	12,75
“Papas Arrugadas” (wrinkled potatoes) with spicy red “mojo”	7,50
Zucchini- Carpaccio with oil, parmesan and garlic salt	10,75
Traditional Steak Tartare of Maturated Ripened Loin	19,50
Artisanal Cheese Media Flor “EL Cortijo de Caideros”	14,00
Vanviche by Q leche	23,00
100% Iberian Bellota Ham “Gourmet Oro » San Martín (100 gr.)	26,00
Grilled cheese with tomato marmalade	10,75
Grilled trio (Chistorra - Morcilla - Chorizo)	10,75
“Pan Payes” Rustic bread with cheese (20 minutes)	16,00
Grandma Úrsula famous sausages with mustard	12,75
Morcilla de Burgos <i>(Style blood sausage)</i>	12,40
Beef Heart Sweetbreads	25,00

MAIN COURSES

Baby Squid with Garlic and Chili Peppers	19,50
Saharan Squid	22,50
Grilled “Cherne” fish with boiled potatoes, chilli and garlic	24,00
Mushroom Risotto with mild cheese cream	14,00
Squid and Prawn Risotto	19,50
Pumpkin ravioli with caramelized onion and blue cheese sauce	14,00

Our GRILL

COW:

Flank Steak (approx. 150gr)	22,00
Tenderloin center (approx. 200gr)	24,00
Tenderloin tip (approx. 200gr)	25,00
“Vandama” stuffed beef (Cachopo)	24,00
Angus Ribeye (approx. 350gr)	24,00
Simmental beef striploin (approx. 300gr.)	29,50
American Ribeye (approx. 300gr.)	42,00
Frisona Ribeye Steak 15 days aged (Price per Kg.)	60,00
German Simmental Ribeye Steak 30 days aged (Price per Kg.)	85,00

PORK:

Iberic “Secreto”	24,00
Slow-roasted pork knuckle (approx. 20 minutes)	22,00

CHICKEN:

Free-range chicken breast with our chimichurri	16,00
Grilled chicken	18,00

LAMB:

Slow-roasted suckling lamb shoulder	32,00
Grilled suckling chops	24,00

OUR BURGERS

(Note: All burgers come with French fries.)

Vandama Burger	15,00
<i>(Mixed beef and Iberian pork, tomato, caramelized onion, lettuce, cheese and spicy alioli)</i>	
Capricho Burger	17,00
<i>(Ox Beef, tomato, caramelized onion, lettuce, double cheddar cheese, double bacon and barbecue sauce)</i>	

Sauces to choose:

Barbecue, Spicy Barbecue, Mustard, Chimichurri, Spicy Alioli or “Mojo Picón”

CHOOSE YOUR PERFECT SAUCE:

Pepper sauce	2,15
Blue cheese sauce	2,15
Extra serving Grandmom Ursula’s Mustard	2,15

FITTINGS:

Homemade French Fries (1/2 Portion)	3,00
Homemade French Fries	5,00
Grilled red peppers	2,50
Grilled Mushrooms with garlic and parsley	5,50
Grilled asparagus with sea crab salt	5,50

OUR DESSERTS

Chocolate mousse <i>(Homemade)</i>	5,50
Picón de Vandama <i>(Homemade)</i>	5,50
Chocolate Cake of “ Un cerdo volando”	7,00
Cheesecake <i>(Homemade)</i>	6.00
Varied ice cream <i>(Madagascar vanilla cream- dark chocolate cream- Nougat Jijona- Strawberry)</i>	5,00
Season's fruit	4,50

We have a menu with the specifications of the allergen ingredients that our dishes can carry, if you wish you can request it from our staff. Thanks.

Service and bread 1.80€